# Understanding the Dietary Guidelines for Americans 2005



#### Key Recommendation #1

Adequate nutrients within calorie needs.

Eat a variety of foods.

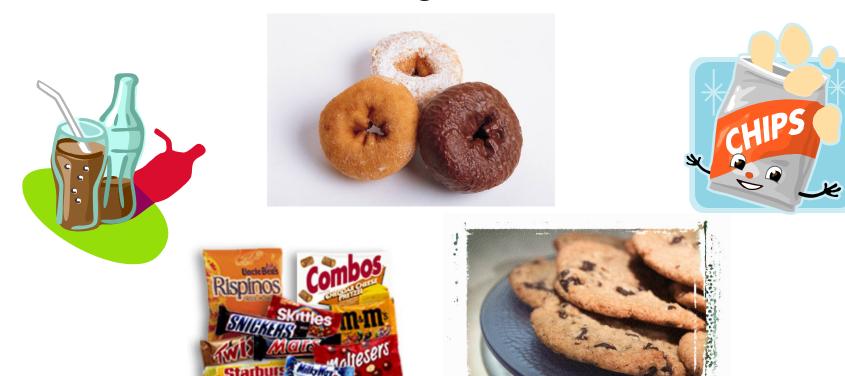






#### **Empty Calories**

 Foods and beverages that have little or no nutrients and are high in calories.



#### Nutrient Dense Beverages

- Milk
- Fruit Juice
- Vegetable Juice
- Soy Milk
- Fruit Smoothies













Your food and physical activity choices each day affect your health—how you feel today, tomorrow, and in the future.

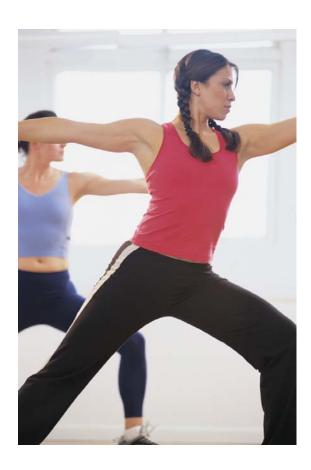
These tips and ideas are a starting point. You will find a wealth of suggestions here that can help you get started toward a healthy diet. Choose a change that you can make today, and move toward a healthier you.

# Key Recommendation #2 Weight Management

• Maintain a healthy weight.











#### How much should I weigh?



#### Ask your doctor.

- When should I be concerned about how much I weigh?
- When I'm an adult or 18 years old.

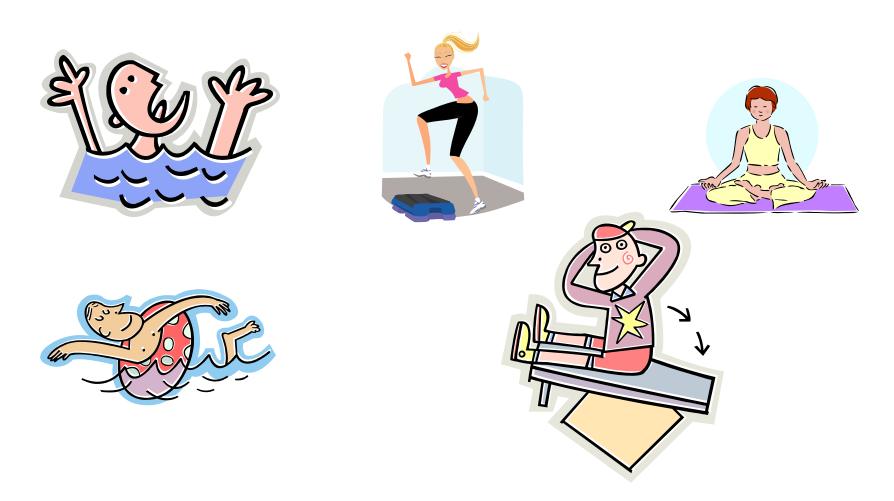


- What is the best way to prevent gradual weight gain?
- Make healthy food choices.
- Eat smaller portions.



# Key Recommendation #3 Physical Activity

• Be physically active each day.



#### Exercise

- Teenagers should get
   3 types of exercise: at least 60 minutes of exercise daily.
  - - Flexibility
    - Aerobic
    - Weight Bearing









Key Recommendation #4
Food Groups to Encourage

Fruits

Vegetables

Whole Grains



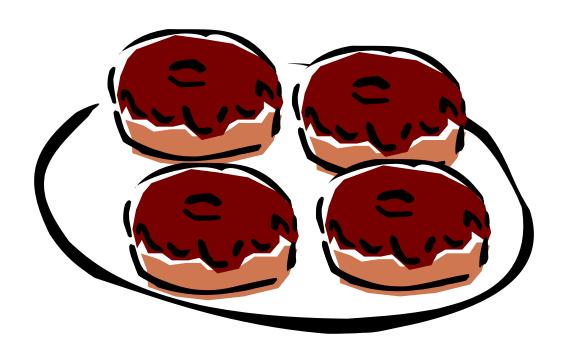
Americans eat too few fruits, vegetables and whole grain foods. The nutrients in these foods can **prevent disease**.

# Key Recommendation #5 Fats Use Unsaturated Fats When Possible

- Oils are fats that are liquid at room temperature. (Olive Oil)
- Fats are fats that are solid at room temperature. (Butter)
- Trans fatty acids are found in <u>oils</u> turned to fat and are directly linked to raising LDL's which can cause heart disease.
- Trans Fats will now be required on food labels.



#### **Nutrition Facts** Servings Per Container About 21 Amount Per Serving Calories 60 Calories from Fat 15 Total Fat 1.5g Saturated Fat 0g 0% Trans Fat 0g Cholesterol 0mg 0% Sodium 70mg Total Carbohydrate 10g Dietary Fiber Less than 1g Sugars 0g Protein 2a Vitamin A 0% Vitamin C 0% Calcium 0% Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs: 2,000 Less than 2400mg 2400mg Total Carbohydrate 300g 375g



**HIGH** 



Low-fat



High Fat



Low-fat



Low-fat



High Fat



High Fat



Low-fat



High Fat



Low-fat

#### Key Recommendation #6 Carbohydrates-Limit Sugar

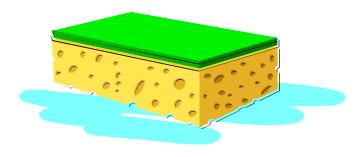
- Choose whole fruits over fruit juice when possible-whole fruits have more fiber than juice.
- Choose whole grain bread at least half the timeit has more fiber.
- Choose fiber-rich foods more often like whole fruits and vegetables and whole grains.
- Ingredient label must have the word "whole" on it if it is a whole grain.

#### What does fiber do for our body?

 Cleans out our digestive system.



Helps absorb blood cholesterol.







3 grams of fiber

.4 grams of fiber

#### Sugar-Undercover

- Maltose (grains)
- Fructose (fruits)
- Lactose (milk)
- Sucrose (table sugar)
- Corn Syrup
- High Fructose Corn Syrup

- Maple Syrup
- Honey
- Molasses
- Fruit Juice
   Concentrate
- Brown Sugar
- Powdered Sugar



#### Sugar in my Cereal?!

- Special K
- Cheerios
- Cap N' Crunch
- Lucky Charms
- Life
- Sugar Pops
- Rice Chex
- Fruit Loops
- Shredded Wheat
- Fruity Pebbles.

- 4.4% Sugar
- 2.2% Sugar
- 43.3% Sugar
- 50.4% Sugar
- 14.5% Sugar
- 61.3% Sugar
- 8.5% Sugar
- 47.4% Sugar
- 1% Sugar
- 55.1% Sugar

# Key Recommendation #7 Sodium & Potassium Less Salty Foods More Fruits & Vegetables

- Another name for sodium is
- Sodium can increase a person's blood pressure.

#### So how do I lower salt in my diet?

 Cook from scratch instead of using pre-made mixes like spaghetti sauce.



 Taste food before putting salt on it.



Eat out less often.



#### Potassium-rich Foods Include:









#### Food Safety

 This is new to the dietary guidelines.



 Tens of thousands of people get a food- borne illness every year.







# Wash hands for at least 20 seconds with hot soapy water.



#### Clean

 Use hot, soapy water to clean dishes and surfaces.



Wash hands frequently.



#### Separate

 Keep raw meat and fish away from foods that don't need to be cooked.



#### Cook

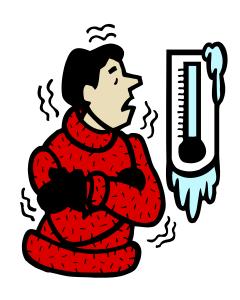
 Cook meat and poultry until center is no longer pink or to the correct temperature.



#### Chill

- Keep foods out of the danger zone.
- Remember the 2 hour rule – perishable food should not be left at room temperature longer than 2 hours.





# The end.